

## New ipa

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- Gravity **16.4 BLG**
- ABV ---
- IBU **10**
- SRM **4.4**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**

### Mash step by step

- Heat up **14.3 liter(s)** of strike water to **73.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount       | Yield | EBC |
|-------|--------------------------|--------------|-------|-----|
| Grain | Weyermann - Pilsner Malt | 3 kg (60%)   | 81 %  | 5   |
| Grain | Barley, Flaked           | 0.35 kg (7%) | 70 %  | 4   |
| Grain | Oats, Flaked             | 0.7 kg (14%) | 80 %  | 2   |
| Grain | Wheat, Flaked            | 0.7 kg (14%) | 77 %  | 4   |
| Sugar | Corn Sugar (Dextrose)    | 0.25 kg (5%) | 100 % | 0   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Centennial | 45 g   | 10 min   | 10.5 %     |
| Whirlpool | Citra      | 45 g   | 0 min    | 12 %       |
| Dry Hop   | Citra      | 45 g   | 2 day(s) | 12 %       |
| Dry Hop   | Centennial | 45 g   | 2 day(s) | 10.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Fermentis  |